How are Bread Crumbs Produced?

Detail Introduction :

Bread crumbs are a very important ingredient in the preparation of fried food, not only to lock in the inside the ingredients, but also to create a very crispy texture on the outside of the ingredients, m fried food crispy and delicious.

Bread crumbs have become so commonplace that they are being used in thousands of house cooking, and as a result the demand for bread crumbs continues to rise. We are a profession manufacturer with extensive experience in the industry and we use the Bread Crumbs Productio enhance the production process. Below you will find a detailed description of the breadcrumb p process.

How are breadcrumbs produced?

The main production processes are mixing, conveying, extruding and maturing, moulding, dr packaging. The equipment used includes mixers, screw elevators, twin-screw extruders, cutter shredders, ovens and packaging machines.

The production process of breadcrumbs:

First of all it is necessary to use high quality raw materials, the raw materials for breadcrumbs wheat, oats etc. After choosing high quality raw materials the raw materials are blended accordi recipe for breadcrumbs and mixed well after adding the right amount of water.

The mixed raw material is then transferred to a twin-screw extruder, where a state of high tempera pressure is created in which the raw material can be cured and extruded in a single operation.

The extruded raw material needs to be dried. After drying the moisture content is low and the shelf l effectively extended.

After drying, the raw material has to be ground and polished to a crumbly state, with adjustable coar crumb.

Afterwards it is necessary to use a grading sieve to sieve out the different products so that the qua breadcrumbs can be guaranteed.

The final step is to use the packaging machine for packing.

The above is the specific process of using the bread crumb production line to produce bread crum this line, many types of bread crumbs can be processed and produced, such as yellow, white, round, so on, which are suitable for cooking different kinds of fried food, and each type of bread crumbs h high market demand and is generally accepted by consumers.

After using the line, we have found that it has many advantages and that all aspects of the produ meet our production requirements.

What are the advantages of the bread crumb production line?

1. Made of food grade stainless steel, it has a very strong and durable quality and can be used for a lo
2. Fully automatic production method, very high production efficiency.
3. The PLC control system is easy to operate and can be easily managed by ordinary workers.
4. A wide range of breadcrumbs can be processed and produced, with a wide range of applications.
5. The compact structure and very small footprint make it easy to use even in small workshops and take up extra space at all.

The Bread Crumbs Production Line has been a great help to us in our processing and production, a to say that the line is really worth using. We hope that in the future there will be more equipm superior performance, bringing higher economic benefits to our food processing plants and consumers with better quality food at lower prices!